



## **BRUNCH**

### **ENTREES**

- BISCUIT & SAUSAGE GRAVY ~ LAYERED BISCUIT, HOUSE MADE SAUSAGE GRAVY \$11  
SHRIMP & GRITS ~ PIMENTO CHEESE GRITS, POACHED EGG, CHIVE \$18  
CHILAQUILES ~ SALSA PICANTE, CHEDDAR, CILANTRO, SUNNY EGG \$13  
TAVERN BENEDICT ~ ENGLISH MUFFIN, DUCK CANADIAN BACON POACHED DUCK EGG, DUCK FAT HOLLANDAISE \$15  
FRIED FRENCH TOAST ~ ALMOND BATTERED, FRESH SEASONAL BERRIES, LAVENDER SYRUP \$12  
OMELETTE ~ CHORIZO & POTATO, SALSIDO'S SALSA, CHEDDAR CHEESE \$13  
FARMERS MARKET QUICHE ~ TAVERN GREENS \$10

### **SANDWICHES**

- DAILY GRILLED CHEESE ~ CHEFS CHOICE, TOMATO BISQUE \$10  
SPAM BREAKFAST SANDWICH ~ 3 SCRAMBLED EGGS, TOMATO, MAYO, WHITE BREAD \$12  
SWINE SAMMY ~ HAM, SAUSAGE, BACON, 3 FRIED EGGS, CHEESE, GREENS, CHIPOTLE AIOLI \$12  
TAVERN BURGER ~ STILTON, MUSHROOM COGNAC CREAM, CHALLAH BUN \$15\*

### **BOWLS & SMALL PLATES**

- TOMATO BISQUE ~ PARMESAN CROUTON \$5/8  
SPICY GREEN PAPAYA SALAD ~ THAI CHILI, LIME, TOMATO, SHREDDED BEEF, LONG BEAN \$15  
TAVERN GREENS ~ TOMATO, PARMESAN, AGED BALSAMIC \$7  
\* ADD CHICKEN \$4 OR STEAK \$6  
STRAWBERRY "SHORTCAKE" CREAM PUFF \$8

### **SIDES FRITES \$5**

- PIMIENTO CHEESE GRITS \$6  
BRUNCH POTATOES \$5  
SMOKED BACON \$4  
HOUSE SAUSAGE \$4

### **LIBATIONS**

- TAVERN BLOODY MARY ~ VODKA, BLOODY MARY MIX, SALT RIM \$7  
MICHELADA ~ TECATE, CELERY BITTERS, LOUISIANA, BLOODY MARY MIX, SALT RIM \$5  
MIMOSA ~ FRESH ORANGE JUICE, ORANGE LIQUEUR, SPARKLING WINE \$7  
VIOLETTE ROYALE ~ CRÈME DE VIOLETTE, SPARKLING WINE, LEMON TWIST \$7  
MOON WALK ~ GRAPEFRUIT JUICE, GRAND MARNIER, ROSE WATER, SPARKLING WINE \$7 TAVERN  
COFFEE COCKTAIL ~ OLD GRANDAD, PRARIE WOLF COFFEE LIQUEUR, AVERNA, DOLIN ROUGE, BAILEYS \$9  
CORPSE REVIVER #2 ~ BOMBAY DRY, LILLET, COINTREAU, LEMON, ABSINTHE \$12

EXECUTIVE CHEF BEN ALEXANDER  
SOUS CHEF TRAVIS MARTINEZ  
SOUS CHEF AUDREY LONG  
PASTRY CHEF MADISON GURLEY

**6-PACK FOR THE KITCHEN \$10**

\*CONSUMING RAW OR UNDERCOOKED MEAT COULD POSE A HEALTH RISK